

# 2011-2012 Catering menu

*If you do not see it here...*

*Please ask us as we most likely CAN do it for you!*



## **COLD HORS D'OEUVRES, CANAPÉS & PLATTERS**

- Fig, balsamic & goat cheese crostini **\$1.45 ea**
- Prosciutto wrapped melon **\$1.65 ea**
- Citrus-thyme poached tail-on X-Large Atlantic shrimp with lemon & cocktail sauce **\$175 for 6-pound/  
\$225 for 8-pound platter**
- Hummus with crudités & grilled pita bread **\$150 for 75-100 people**
- Vegetable crudités with ranch-style dip **\$150 for 75-100 people**
- Fruits & cheeses with tsted walnuts & crackers **\$175 for 75-100 people**

## **HOT HORS D'OEUVRES**

- **Shrimp tempura** with tentsuyu sauce **\$2.75 ea**
- **Marinated chicken satays** **\$1.75 ea Chicken/\$2.00 ea Beef**
- **Chicken wings** (hot and spicy or barbeque) **\$150 Large Platter**
- **Vietnamese herb. shrimp rolls** w/ sweet & spicy **\$1.45 ea**
- **Mini beef Wellington** with truffle sauce **\$1.75 ea**
- **Feta and sun-dried tomato spanakopita** **\$1.35 ea**
- **Mushroom filo triangles** **\$1.35 ea**
- **Vegetable spring rolls** with sweet garlic sauce **\$1.45 ea**
- **Peking duck spring roll** with hoisin sauce **\$1.55 ea**
- **Assorted Mini Pizzas** **\$1.50 ea**
- **Stuffed Whole artichoke hearts** with goat cheese and rolled in parmesan breading **\$1.65 ea**
- **Chicken Cordon Bleu**, chicken breast stuffed with Swiss cheese and ham **\$1.75 ea**
- **Crab cakes**; Premium jumbo lump crabmeat, bread crumbs and spices **\$1.50 ea**
- **Cranberry Blue Cheese filo**, Dried Cranberries and delicious blue cheese with orange zest hand-wrapped in filo dough, **\$1.50 ea**

---

## HOT HORS D'OEUVRES ( CONT)

- Scallops wrapped in bacon: Canadian dry scallop wrapped in pre-cooked bacon \$ 1.65 ea
- Franks in Puff Pastry \$ 1.35 ea
- Buffalo Chicken Springroll: Tender chicken with celery, carrots, blue cheese, and spicy sauce in a spring roll wrapper \$1.55 ea
- Muffaletta Triangle, Our version of the New Orleans favorite a blend of Italian cheese, dry sausage, proscuitto and ham with roasted tomato topping baked in a semolina dough triangle \$1.65 ea
- Steak & Cheese spring roll: A twist on the traditional spring roll, stuffed with tender steak and cheese. \$1.55
- Ginger Shrimp Dumpling: A plump filled dumpling of shrimp mixed with Asian flavors of ginger, sesame, soy, garlic and a hint of hot red pepper flakes and lemon \$1.75 ea
- Mini Reuben Bites: Traditional reuben flavors of pastrami, fresh saurkraut, Russian dressing and Swiss cheese rolled in light and dark pretzel dough topped with sesame seeds \$1.55 ea

---

## HOT PLATTERS & CARVING STATIONS

- Marinated roasted Vegetables, Zucchini, Summer Squash, red onion, red pepper, eggplant and turnip.
- Chicken paillards w/ wine sauce, lemon & capers
- Crispy pan-roasted boneless half chickens with jus
- Vegetable lasagna w/ three cheeses & marinara
- Lasagna with hand-rolled pasta, three cheeses and meat ragú
- Pumpkin ravioli w/ sage cream sauce & grana parm
- Honey-brined roast pork loin with cherry mustard
- Grilled marinated flat-iron steak with horseradish cream
- Hand-carved herbed roast turkey breast in Jus
- Baked chatham cod with breadcrumbs & lemon
- Orange-scented braised lamb legs with shiraz reduction
- Atlantic salmon poached in gingered sake wine

## SIDES, PLATTERS & SALADS

- Chips & salsa \$60 Small, \$90 Large

---

- Rolls and butter

---

- Tossed green salad w/ house dressing

---

- Caesar salad w/ and shaved grana parm

---

- Fruit salad

---

- Mashed potatoes

---

- Seasonal steamed vegetables

---

- Green beans sautéed with shallots and wine

---

- English peas with shaved grana parm

---

- Corn on the cob (in season)

---

- Roasted Winter veggies, butternut and acorn squash, turnip, beets and carrots



## DESSERT PLATTERS & CANAPÉS

- Brownies \$75 Small \$125.00 large

---

- Cookies, Oatmeal, Chocolate chunk, snicker doodle, Peanut Butter, Sugar \$50 Small \$100.00 large

---

- Assorted fresh sliced cakes \$75 Small \$125.00 large

---

- Assorted petits fours \$.85 ea  
(or \$120 for platter of 150 pieces)

---

- Assorted tartlets 1.45 ea  
(or \$120 for platter of 100 pieces)

---

- Fresh fruit platters \$75 Small \$125 large

---

- Chocolate covered strawberries \$1.85 ea/  
(or \$50 for platter of 30 pieces)

---

- Boston Cream Cakes IND. \$5.00 ea

---

- Dessert bars, Raspberry cheese cake, chocolate peanut butter, key lime, chocolate chunk Blondie, \$75 Small \$125.00 large

---

- Cup Cakes, Yellow and Chocolate \$4.00 each

---

- Mixed Fruit tarts.... \$5.00 each

